

Working with fresh ingredients often takes slightly longer, as it involves careful preparation. We appreciate your understanding and patience.

If you have any special dietary requirements or allergies, please let us know, as certain allergies may relate to just one component of the dish which can easily be substituted or removed.

Please speak to a member of the team who will be happy to help.

A fresh food environment allows us the flexibility to ensure we can cater to any requirement. A fresh food environment also means that we DO NOT offer a 100% guarantee that no trace elements of an allergen may be found in our dishes.



SAMPLE SUNDAY LUNCH MENU

STARTERS

Soup of the Day ~ £6.50

Olives, Balsamic Oil and Bread ~ £6.00

Prawn Cocktail with Brown Bread and Butter ~ £8.00

Devilled Whitebait and Tartare Sauce ~ £6.00

Caesar Salad ~ £5.50

Plum Tomato, Mozzarella and Red Onion Salad ~ £6.50

MAINS

Roast Topside of Beef ~ £18.00

Roast Shropshire Turkey ~ £17.00

Roast Pork Loin, Stuffing and Apple Sauce ~ £17.00

Cod Loin, Buttery Mash, Parsley Cream ~ £18.00

Goats Cheese, Sundried Tomato, and Spinach Penne Pasta ~ £15.00

Childs Sunday Roast, includes one scoop of Oaks Farm Ice Cream as dessert ~ £8.50

DESSERTS

Please see our Dessert Board for today's sweet offerings

